

SAHANA CATERING MENU

CANAPES

GOLD PACKAGE | \$75 per person
5 Canapes, 1 Substantial, 1 Dessert

PLATINUM PACKAGE | \$100 per person
8 Canapes, 1 Substantial, 1 Dessert

ELITE PACKAGE | \$125 per person
9 Canapes, 2 Substantial's, 2 Dessert, 1 Grazing Station

FOOD STATIONS

GRAZING STATION | \$20 per person | Recommended addition to Gold Canape package
ALL OTHER STATIONS | To be priced per enquiry

BUFFET - MAXIMUM 45 GUESTS

GOLD PACKAGE | \$130 per person
2 Canapes on arrival, 6 Platters, 1 Dessert Canape

PLATINUM BUFFET PACKAGE - \$150 per person
3 Canapes on arrival, 8 Platters, 2 Dessert Canapes

BESPOKE DINING PACKAGES – MINIMUM 10 GUESTS, MAXIMUM 19 GUESTS

LUNCH OR DINNER | \$200 per person
3 Canapes on arrival, 6 Course Plated meal

STAFF CHARGES

CHEF – Extra charge of \$100 per hour for charters over 4 hours - Minimum Catering Spend | \$1,500

WAIT STAFF - 1 WAIT STAFF PER 10 GUESTS

4-Hour Charter \$ 350 | 5-Hour Charter \$460 | 6-Hour Charter \$520 | 8-Hour Charter \$690

All menus can be tailored to suit dietary requirements, please advise before charter

CANAPE MENU

Please Select from options below

COLD CANAPE SELECTION |

- Yellowfin Tuna Tartare with Edamame, Pickled Ginger and Ponzu Dressing (GF)
- Scallop Ceviche with Fresh Lemon and Watercress (GF)
- Fresh caught Queensland Tiger Prawns and Seafood sauce (GF)
- Fresh Sydney Rock Oysters with Meyer Lemons (GF)
- Vegetarian Rice Paper Rolls with Fresh Mint and Coriander (V) (VG) (GF)
- Tomato Bruschetta with Fresh Basil and Crisp Bread (V) (VG)

HOT CANAPE SELECTION |

- Spanner Crab Rice Cakes with Fresh Herbs and Lemon
- Green pea, asparagus, and Truffle Arancini with Aged Reggiano Cheese (V)
- Potato, Corn and Herb Croquettes (V) (VG)
- Fried Zucchini and lentil Bites with sesame dressing (V) (VG) (GF)
- Lamb Kofta with Mint Dressing Yogurt Dressing (GF)
- 8 Hour Slow Cooked Bangalow Pork with Apple Chutney (GF)
- Chicken, Leek and Camembert Petite Pie with Tomato Chutney

SUBSTANTIAL SELECTION |

- Vegetarian Lentil Brioche Slider with BBQ Sauce, Vegenaïse and Lettuce (V) (VG)
- Black Angus Beef Slider with Tomato, Tasty Cheese, Tomato Sauce and Kewpie
- Grilled Organic Chicken Slider with Tomato, Tasty Cheese, BBQ Sauce and Kewpie
- Salmon Poke Bowl with Brown Rice, Quinoa, Edamame, Mango, Cucumber and Radish (GF)
- Pulled Pork Bowl with Cabbage Slaw, Coriander, Kewpie, Peanuts and Chilli (GF)
- Crispy Chicken Bowl with Corn Salsa, Brown Rice, Sesame Dressing and Kewpie Wasabi

DESSERT CANAPE SELECTION |

- Deconstructed Vanilla Bean Cheesecake with Fresh Berries
- Almond Cake with Vanilla Cream and Fresh Raspberries (GF)
- Chocolate mousse with roasted pecans and Fresh Raspberry (GF)

Additional Canapes

Additional Cold or Hot | \$7 per person per selection

Additional Substantial | \$15 per person per selection

Additional Dessert | \$7 per person per selection

BUFFET MENU

GOLD PACKAGE | 2 Canapés on arrival, 6 Platters, 1 Dessert canapé

- Fresh caught Queensland Tiger Prawns and Seafood sauce (GF)
- Vegetarian Rice Paper Rolls with Fresh Mint and Coriander (V) (VG) (GF)
- Freshly Baked Bread Rolls with Sea Salted Butter (V)
- Rocket with Aged Parmigiano Reggiano, Pears, Pine Nuts and Balsamic Vinaigrette (V) (GF)
- Roasted Carrot, Capsicum, Celery, Zucchini with Rosemary and Oregano (V) (VG) (GF)
- Chat Potato and Fresh Herb Salad with Lemon Vinaigrette (GF)
- Basmati Rice with Corn Salsa, Shallots and Chili (V) (VG) (GF)
- Cured Meats, Olives and Sun-Dried Tomatoes (GF)
- Grilled Tasmanian Salmon Fillets with Salsa Verde (GF)
- Deconstructed Vanilla Bean Cheesecake with Fresh Berries

PLATINUM PACKAGE | 3 Canapés on arrival, 8 Platters, 2 Dessert canapés

- Yellowfin Tuna Tartare with Edamame, Pickled Ginger and Ponzu Dressing (GF)
- Vegetarian Rice Paper Rolls with Fresh Mint and Coriander (V) (VG) (GF)
- Lamb Kofta with Mint Dressing Yogurt Dressing (GF)
- Freshly Baked Bread Rolls with Sea Salted Butter (V)
- Rocket with Aged Parmigiano Reggiano, Pears, Pine Nuts and Balsamic Vinaigrette (V) (GF)
- Roasted Carrot, Capsicum, Celery, Zucchini with Rosemary and Oregano (V) (VG) (GF)
- Chat Potato and Fresh Herb Salad with Lemon Vinaigrette (GF)
- Quinoa, Herbs, Butternut, Pomegranate and Herbs de Provence Vinaigrette (V) (VG) (GF)
- Basmati Rice with Corn Salsa, Shallots and Chili (V) (VG) (GF)
- Fresh caught Queensland Tiger Prawns and Seafood sauce (GF)
- 24 Hour Slow Baked Lamb Shoulder with Salsa Verde (GF)
- Grilled Lemongrass Chicken (GF)
- Almond Cake with Vanilla Cream and Fresh Raspberries (GF)
- Deconstructed Vanilla Bean Cheesecake with Fresh Berries

BESPOKE DINING PACKAGE at \$200 per person

LUNCH OR DINNER | 3 Canapes on arrival, 6 Course Plated meal

- Fresh Sydney Rock Oysters with Meyer Lemons (GF)
- Vegetarian Rice Paper Rolls with Fresh Mint and Coriander (V) (VG) (GF)
- Lamb Kofta with Mint Dressing Yogurt Dressing (GF)

- Green pea, asparagus and Truffle Arancini with Aged Reggiano Cheese and Garlic Aioli (V)
- Tuna Tartare with Picked Radish, Edamame, Wasabi Cream and Ponzu Dressing (GF)
- Cured Trout with Avocado, Cucumber and a Lemon Mustard Vinaigrette (GF)
- 8 Hour Slow Cooked Black Angus Beef Fillet with Potato Gratin and Salsa Verde (GF)
- Almond Cake with Sea Salt Chocolate Ganache and Fresh Raspberries (GF)
- Selection of Fine Cheeses, Preserves and Lavosh

FOOD STATIONS - To be priced per Enquiry

Bungalow leg Ham Station

Carved to order served with mustard, pickles and soft rolls

Caviar Station

Selection of Caviars, ice bowl with hosts to guide you through the Caviars

Charcuterie & Cheese Station

Selection of cured and smoked meats, cheese, pickles and house-made Chutneys

Chilled Seafood Station

Queensland Tiger Prawns, Balmain Bugs, Sydney Rock Oysters, Tuna Tataki, Seafood Sauces and Lemons (GF)

Dumpling Bar

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

Grazing Station

Australian Cheeses, Cured and Smoked Meats, Dips, Fresh Fruits, Lavosh and Fresh Breads

Just Cheese

A wide selection of local and imported cheese with various breads and classic accompaniments

Oyster Station

Showcasing freshly shucked regional oysters from around Australia including Sydney Rock, Pacific's & Flats

Sashimi Station

A selection of the freshest sashimi grade fish served raw